ALTO SHAAM® HALO HEAT®

ITEM NO. _____

767-SK/III

ELECTRONIC COOK / HOLD / SMOKE OVEN

- HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, smokes and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Smokes with real wood chips — no pressure cooking, no artificial smoke flavor.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavor.
- Cold smokes fish and cheese.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Eight programmable menu buttons store favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment oven with 20 gauge non-magnetic stainless steel exterior. Door includes a positive-catch door latch and a 12" x 16" (305mm x 406mm) tempered glass window. Oven interior includes two (2) completely removable, non-magnetic stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, two (2) stainless steel wire shelves, one (1) stainless steel Rib Rack, a removable stainless steel drip pan with drain and a wood chip container. Oven is furnished with an exterior, front mounted stainless steel drip tray and one (1) sample bag each of cherry, hickory, apple & maple wood chips. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Electronic control includes a 4 digit L.E.D. display, ON/OFF key, cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); cook time control key with set-points from 1 minute to 24 hours; smoke time control key with set-points from 1 minute to 1 hour; probe control key with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start key. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

☐ **MODEL 767-SK/ III:** Low temperature cook, hold and smoke oven with electronic control.

FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
  - ☐ ➥Specify left-hand doors as a special order.
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  - ☐ ➥Specify on order as required.

ANSI/NSF 4

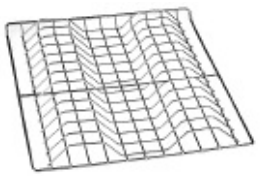
5-Year Limited Warranty... on all cook and hold heating elements (EXCLUDES LABOR).

ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.

NAFEM DATA PROTOCOL COMPLIANT

- **Rib Rack Shelf • Item SH-2743**
  Special non-magnetic stainless steel wire shelf designed to hold ribs or fish in an upright position for more even smoking. Each shelf will hold thirteen full ribs. One (1) Rib Rack Shelf is furnished with each smoker. Additional racks are available as an option. Total oven capacity: Two (2) Rib Rack Shelves.



- **Stackable Design**
  767-SK/III can be stacked with an identical oven, 750-TH/III cook/hold oven or 750-S holding cabinet. Order appropriate stacking hardware.

ALTO SHAAM®
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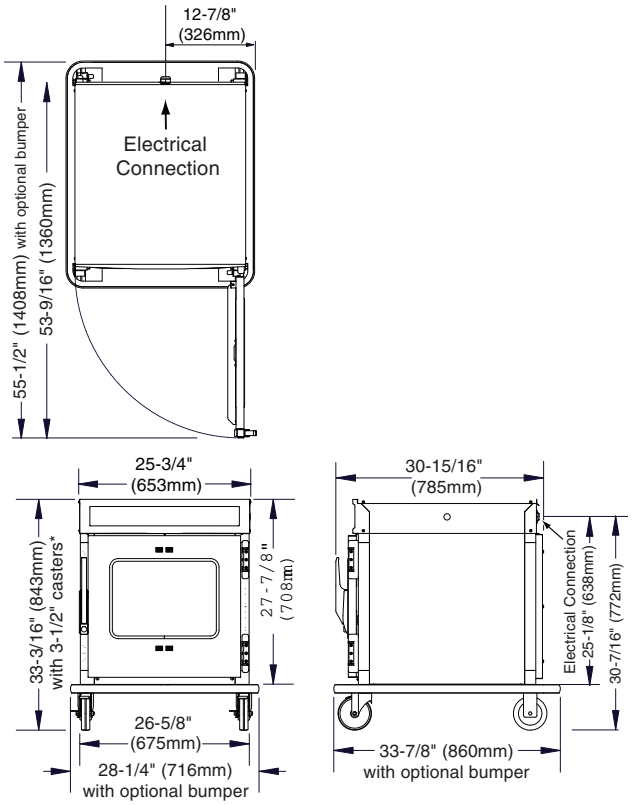
AutoQuotes

767-SK/III

ELECTRONIC COOK / HOLD / SMOKE OVEN



*32-3/16" (817mm) - with optional 2-1/2" casters
*34-5/8" (878mm) - with optional 5" casters
*34-13/16" (884mm) - with optional 6" legs

DIMENSIONS: H x W x D

EXTERIOR:

33-3/16" x 25-3/4" x 30-15/16"
(843mm x 653mm x 785mm)

INTERIOR:

20-1/16" x 21-15/16" x 26-1/2"
(510mm x 531mm x 673mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
208-240 (UL)	1	60	16.0	3.85	NO CORD & PLUG
at 208	1	60	15.5	3.21	
at 240	1	60	17.8	4.27	
230	1	50	16.0	3.68	CEE 7/7 220-230V PLUG

PRODUCT\PAN CAPACITY

100 lb (45 kg) MAXIMUM
VOLUME MAXIMUM: 53 QUARTS (67 LITERS)

	FULL-SIZE PANS:	GASTRONORM 1/1:
Seven (7)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Five (5)	20" x 12" x 4"	(530mm x 325mm x 100mm)

FULL-SIZE SHEET PANS:
Up to Four (4)* 18" x 26" x 1" on wire shelves only
*ADDITIONAL SHELVES REQUIRED

CLEARANCE REQUIREMENTS

18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).

WEIGHT

NET: 196 lb (89 kg) | **SHIP:** 216 lb (98 kg) EST.

CARTON DIMENSIONS: (H x W x D)
41" x 35" x 35" (1041mm x 889mm x 889mm)

INSTALLATION REQUIREMENTS

— Oven must be installed level.
— The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5004861
☐ Carving Holder, Prime Rib	HL-2635
☐ Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
☐ 5" (127mm)	5004862
☐ 2-1/2" (64mm)	5008022
☐ Door Lock with Key	LK-2763
☐ Drip Pan with Drain	14831
HACCP Network Options (REFER TO HACCP SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS.)	
☐ HACCP Documentation	
☐ HACCP with Kitchen Management	
☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
☐ Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115
☐ Shelf, Stainless Steel, Flat Wire	SH-2324
☐ Shelf, Stainless Steel, Rib Rack	SH-2743
☐ Stacking Hardware	5004864
Wood Chips bulk pack	
☐ Apple 20 lb (9 kg)	WC-22543
☐ Cherry 20 lb (9 kg)	WC-22541
☐ Hickory 20 lb (9 kg)	WC-2829
☐ Maple 20 lb (9 kg)	WC-22545

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